

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.



United States Department of Agriculture

AGRICULTURAL MARKETING SERVICE

SERVICE AND REGULATORY ANNOUNCEMENTS NO. 123

OFFICIAL UNITED STATES STANDARDS FOR GRADES
OF LAMB, YEARLING MUTTON, AND MUTTON CARCASSES

(Title 7, Ch. 1, Pt. 53, Sections 53,114-53,118 of the Code of Federal Regulations)

JUN 3 - 1960

The following is a reprint of the official United States standards for the grades of lamb and mutton carcasses heretofore promulgated by the Secretary of Agriculture under the Agricultural Marketing Act of 1946 (60 Stat. 1087; 7 U.S.C. 1621 et seq.), as amended by Public Law 272, 84th Congress. The standards are reprinted with amendments effective March 1, 1960.

DEVELOPMENT OF THE STANDARDS

The official standards for grades of lamb and mutton carcasses were initially promulgated and made effective on February 16, 1931. The standards were amended in October 1940 (Amendment No. 1 to S.R.A. 123) so as to change the grade designations Medium and Common to Commercial and Utility, respectively. In April 1951, the official standards were again amended (Amendment No. 2 to S.R.A. 123). By this amendment, Prime and Choice grades were combined and designated as Prime. The Good grade was renamed Choice, which also became the highest grade for carcasses of mutton older than yearlings. The top two-thirds of the Commercial grade was designated as Good. The lower one-third of the Commercial grade was combined with the top two-thirds of the Utility grade and designated as Utility, thereby eliminating the Commercial grade name. The lower one-third of the Utility grade was combined with the Cull grade and designated as Cull. This amendment also provided for reflecting the minimum requirements for each grade, specified the grade requirements for varying degrees of maturity, and clarified the method for differentiating between lamb, yearling mutton, and mutton carcasses.

In February 1957, the standards for grades of lamb carcasses were amended (Amendment 3 to S.R.A. 123) by reducing the quality requirements for Prime and Choice grade carcasses from more mature lambs but corresponding reductions in the quality requirements for these grades were not made for carcasses from very young lambs. The quality requirements for the Good grade were increased slightly, particularly for carcasses from very young lambs. Quality requirements for the Prime, Choice, and Good grades of yearling mutton and for the Choice and Good grades of mutton were also modified to coordinate them with the changes made in the standards for lamb carcasses. This amendment also made provision for all lamb, yearling mutton, and mutton carcasses

with quality indications equivalent to the lower limit of the upper third of the Good grade to be graded Choice provided they had a development of conformation equivalent to the mid-point of the Choice grade or better. Practically all references to quantity of external and kidney and pelvic fats were also eliminated by this amendment and other minor changes were made in the phrasing of the standards to clarify them and to facilitate their interpretation. These changes were recommended by an industry-wide committee appointed by the National Wool Growers Association and reflected the results of meetings with various segments of the industry at Salt Lake City, Ft. Worth, Denver, and Washington, D. C.

In March 1960, the standards for grades of lamb and mutton carcasses were amended (Admendment 4 to SRA-123) by reducing both the conformation and quality requirements for the Prime and Choice grades. The conformation requirements for lambs in the Prime and Choice grades were reduced about one-half grade. The quality requirements for very young lambs in both grades were reduced about one-half grade; for more mature lambs they were reduced in the Prime grade about a full grade and in the Choice grade about two-thirds of a grade. In addition, a minimum degree of external fat covering was prescribed for the Prime and Choice grades. The emphasis placed on internal factors considered in evaluating quality was decreased by reducing the emphasis on feathering between the ribs, eliminating consideration of overflow fat, and increasing the emphasis on firmness of fat and lean. These changes were developed through meetings with various segments of the industry at Kansas City, Omaha, and Washington, D. C., after some organizations requested that the grading of lamb and mutton carcasses be suspended.

DIFFERENTIATION BETWEEN LAMB, YEARLING MUTTON, AND MUTTON CARCASSES.

Differentiation between lamb, yearling mutton, and mutton carcasses is made on the basis of differences that occur in the development of their muscular and skeletal systems. Typical lamb carcasses tend to have slightly wide and moderately flat rib bones and a light red color and fine texture of lean. To be classed as lamb, a carcass must have break joints on both its front shanks. By contrast, typical yearling mutton carcasses have moderately wide rib bones which tend to be flat and a slightly dark red color and slightly coarse texture of lean. Yearling mutton carcasses may have either break joints or "spool" joints on their front shanks. Typical mutton carcasses have wide, flat rib bones and a dark red color and coarse texture of lean. They always have spool joints on their front shanks. Regardless of their other characteristics, carcasses from which the front shanks have been removed will be assumed to have had "spool" joints and will be classed as yearling mutton or mutton on the basis of their other characteristics. In determining the maturity class of ovine carcasses, more consideration is given to the characteristics of the flesh than is given to the characteristics of the skeleton.

APPLICATION OF STANDARDS.

Lamb, yearling mutton, and mutton carcasses are graded on a composite evaluation of two general grade factors--conformation

and quality. These factors are concerned with the proportions of the various wholesale cuts and the proportions of meat and bone in the carcass and the quality of the lean, respectively.

Conformation is the manner of formation of the carcass with particular reference to the relative development of the muscular and skeletal systems, although it is also influenced, to some extent, by the quantity and distribution of external finish. The conformation of a carcass is evaluated by averaging the conformation of its various component parts, giving consideration not only to the proportion that each cut is of the carcass weight but also to the general desirability of each cut as compared with other cuts. Best conformation implies a high proportion of edible meat to bone and a high proportion of the weight of the carcass in the more demanded cuts and is reflected in carcasses which are very wide and thick in relation to their length and which have a very plump and full and well-rounded appearance. Inferior conformation implies a low proportion of edible meat to bone and a low proportion of the weight of the carcass in the more demanded cuts and is reflected in carcasses which are very narrow in relation to their length and which have a very angular and thin and sunken appearance. External fat in excess of that normally left on retail cuts is not considered in evaluating conformation.

Quality of the lean flesh is best evaluated from consideration of its texture, firmness, and marbling, as observed in a cut surface, in relation to the apparent maturity of the animal from which the carcass was produced. However, in grading carcasses direct observation of these characteristics is not possible. Therefore, the quality of the lean is evaluated indirectly by giving equal consideration to (1) the quantity of fat intermingled within the lean between the ribs called "feathering," (2) the streaking of fat within and upon the inside flank muscles; and (3) the firmness of the fat and lean--all in relation to the apparent evidence of maturity.

The lamb standards are intended to cover the full range of maturity within which lambs are marketed. The standards for Prime, Choice, and Good grades of lamb specify two general levels of development of the quality-indicating characteristics described in this section, dependent upon the apparent evidences of maturity attained by the lamb at the time of slaughter. The standards for Utility and Cull grades of lamb and for each grade of yearling mutton and mutton specify only one general level of development of the quality-indicating characteristics described, and these characteristics apply only to carcasses which are typical in maturity for their class. In order to qualify for a specific grade, yearling mutton or mutton carcasses with evidences of more advanced maturity than typical for their class are required to have a slightly greater development of these characteristics than described. Conversely, such carcasses with evidences of less maturity than typical for their class may qualify for a given grade with a slightly lesser development of these characteristics.

Carcasses qualifying for any particular grade may vary with respect to the relative development of the various characteristics that contribute to their conformation and quality, and there will be carcasses which qualify for a particular grade in which the development of some of these individual grade factors will be typical of other grades. Because it is impractical to describe the nearly limitless numbers of such recognizable combinations of characteristics, the standards for each grade describe only

carcasses which have a relatively similar development of individual conformation and quality factors and which are also representative of the lower limit of each grade. However, examples of the extent to which superiority in quality may compensate for deficiencies in conformation, and vice versa, are indicated for each grade. In the Prime and Choice grades certain minimum requirements for external fat covering are also indicated.

The standards are intended to apply to all ovine carcasses without regard to the apparent sex condition of the animal at time of slaughter. However, carcasses which have thick, heavy necks and shoulders typical of uncastrated males are discounted in grade in accord with the extent to which these characteristics are developed. Such discounts may vary from less than one-half grade in carcasses from young lambs in which such characteristics are barely noticeable to as much as two full grades in carcasses from mature rams in which such characteristics are very pronounced.

The standards for lamb, yearling mutton, and mutton carcasses contained in this subpart together provide for grading carcasses within the full range of maturity of the ovine species. Although the grade standards for this full range of maturity are contained in three separate standards, it is the intent that the three standards be considered as a continuous series. Therefore, in determining the grade of a carcass which has a degree of maturity that is not typical of that specified in one of the three standards, it is necessary to interpolate between the standard for the kind of carcass (lamb, yearling mutton, or mutton) being graded and the standard for the kind of carcass which is most closely adjacent to it in maturity.

SPECIFICATIONS FOR OFFICIAL UNITED STATES STANDARDS FOR GRADES OF LAMB CARCASSES

PRIME

Lamb carcasses possessing minimum qualifications for the Prime grade are moderately wide and thick in relation to their length and have moderately plump and full legs; moderately wide and thick backs; and moderately thick and full shoulders.

Requirements for quantities of interior fats and for firmness of lean and fat vary with changes in maturity. Carcasses from young lambs have moderately narrow, slightly flat rib bones; moderately red and moist and porous break joints; and a slightly dark pink color of inside flank muscles. Such carcasses have a modest amount of feathering between the ribs and a small quantity of fat streaking within and upon the inside flank muscles. Also, their lean flesh and external finish tend to be firm, and their flanks tend to be moderately full and firm.

Carcasses from more mature lambs have slightly wide, moderately flat rib bones; slightly red but slightly dry and hard break joints; and a light red color of inside flank muscles. Such carcasses have a moderate amount of feathering between the ribs and a modest amount of fat streaking within and upon the inside flank muscles. Also, their lean flesh and external finish are firm, and their flanks are moderately full and firm.

Regardless of the extent to which other grade factors may exceed the minimum requirements for Prime, to be eligible for

Prime a carcass must have at least a very thin covering of external fat over the top of the shoulders and the outsides of the upper parts of the legs, and the back must have at least a thin covering of fat, that is, the muscles of the back may be no more than plainly visible through the fat. In addition, a carcass must have a composite development of quality-indicating factors equivalent to that specified as minimum for Prime to be eligible for that grade. However, a development of quality which is superior to that specified as minimum for the Prime grade may compensate, on an equal basis, for a development of conformation which is inferior to that specified as minimum for Prime as indicated in the following example: A carcass which has evidence of quality equivalent to the mid-point of the Prime grade may have conformation equivalent to the mid-point of the Choice grade and remain eligible for Prime. However, in no instance may a carcass be graded Prime which has a development of conformation inferior to that specified as minimum for the Choice grade.

CHOICE

Lamb carcasses possessing minimum qualifications for the Choice grade tend to be slightly wide and thick in relation to their length and tend to have slightly plump and full legs; slightly wide and thick backs; and slightly thick and full shoulders.

Requirements for quantities of interior fats and for firmness of lean and fat vary with changes in maturity. Carcasses from young lambs have moderately narrow, slightly flat rib bones; moderately red and moist and porous break joints; and a moderately dark pink color of inside flank muscles. Such carcasses have a slight amount of feathering between the ribs and traces of fat streaking within and upon the inside flank muscles. Also, their lean flesh and external finish tend to be moderately firm, and their flanks tend to be slightly full and firm.

Carcasses from more mature lambs have slightly wide, moderately flat rib bones; slightly red but slightly dry and hard break joints; and a moderately light red color of inside flank muscles. Such carcasses have a small amount of feathering between the ribs and a slight amount of fat streaking within and upon the inside flank muscles. Also, their lean flesh and external finish are moderately firm, and their flanks are slightly full and firm.

Regardless of the extent to which other grade factors may exceed the minimum requirements for Choice, to be eligible for Choice a carcass must have at least a very thin covering of external fat over the top of the shoulders and the outsides of the upper parts of the legs, and the back must have at least a thin covering of fat, that is, the muscles of the back may be no more than plainly visible through the fat.

A carcass which has conformation equivalent to at least the mid-point of the Choice grade may have evidence of quality equivalent to the minimum for the upper third of the Good grade and remain eligible for Choice. Also, a development of quality which is superior to that specified as minimum for the Choice grade may compensate, on an equal basis, for a development of conformation which is inferior to that specified as minimum for Choice as indicated in the following example: A carcass which has evidence of quality equivalent to the mid-point of the Choice grade may have conformation equivalent to the mid-point of the Good grade and

remain eligible for Choice. However, in no instance may a carcass be graded Choice which has a development of conformation inferior to that specified as minimum for the Good grade.

GOOD

Lamb carcasses possessing minimum qualifications for the Good grade are moderately narrow in relation to their length and have slightly thin, tapering legs, and slightly narrow and thin backs and shoulders.

Requirements for quantities of interior fats and for firmness of lean and fat vary with changes in maturity. Carcasses from young lambs have moderately narrow, slightly flat rib bones; moderately red and moist and porous break joints; and a dark pink color of inside flank muscles. Such carcasses have traces of feathering between the ribs but practically no fat streaking within and upon the inside flank muscles. Also, their lean flesh and external finish are slightly firm, and their flanks are slightly thin and soft.

Carcasses from more mature lambs have slightly wide, moderately flat rib bones; slightly red but slightly dry and hard break joints; and a slightly dark red color of inside flank muscles. Such carcasses have a slight amount of feathering between the ribs and traces of fat streaking within and upon the inside flank muscles. Also, their lean flesh and external finish tend to be moderately firm, and their flanks tend to be slightly full and firm.

A carcass which has conformation equivalent to at least the mid-point of the Good grade may have evidences of quality equivalent to the minimum for the upper one-third of the Utility grade and remain eligible for Good. Also, a development of quality which is superior to that specified as minimum for the Good grade may compensate for a development of conformation which is inferior to that specified as minimum for Good on the basis of one-half grade of superior quality for one-third grade of deficient conformation as indicated in the following example: A carcass which has evidences of quality equivalent to the mid-point of the Good grade may have conformation equivalent to the minimum for the upper one-third of the Utility grade and remain eligible for Good. However, in no instance may a carcass be graded Good which has a development of conformation inferior to that specified as minimum for the Utility grade.

UTILITY

Lamb carcasses possessing minimum qualifications for the Utility grade are very angular and very narrow in relation to their length and have thin, slightly concave legs; very narrow and sunken backs; and narrow, sharp shoulders. Hips and shoulder joints are plainly visible.

Although evidences of quality vary slightly with changes in maturity the differences are so small as to make their separate descriptions impractical. There is practically no feathering between the ribs and no fat streaking in the inside flank muscles. The lean in the inside flank muscles and between the ribs is dark red in color. Their lean flesh and external finish are soft, and the flanks are soft and slightly watery.

A carcass which has conformation equivalent to at least the mid-point of the Utility grade may have evidences of quality equivalent to the minimum for the upper one-third of the Cull grade and remain eligible for Utility. Also, a development of quality which is superior to that specified as minimum for the Utility grade may compensate for a development of conformation which is inferior to that specified as minimum for Utility on the basis of one-half grade of superior quality for one-third grade of deficient conformation as indicated in the following example: A carcass which has evidence of quality equivalent to the mid-point of the Utility grade may have conformation equivalent to the minimum for the upper one-third of the Cull grade and remain eligible for Utility.

CULL

Typical Cull grade lamb carcasses are extremely angular, extremely narrow in relation to their length, and extremely thin-fleshed throughout. Legs are extremely thin and concave, backs are extremely sunken and thin, and shoulders are very thin and sharp. Hips and shoulder joints, as well as ribs and bones of the spinal column, are clearly outlined, and the flesh is soft and watery and a very dark red in color.

SPECIFICATIONS FOR OFFICIAL UNITED STATES STANDARDS FOR GRADES OF YEARLING MUTTON CARCASSES

PRIME

Yearling mutton carcasses possessing minimum qualifications for the Prime grade are moderately wide and thick in relation to their length and have moderately plump and full legs; moderately wide and thick backs; and moderately thick and full shoulders. They have slightly abundant feathering between the ribs, a moderate amount of fat streaking within and upon the inside flank muscles, and a slightly dark red color of inside flank muscles. Also, their lean flesh and external finish tend to be very firm, and their flanks tend to be full and firm.

Regardless of the extent to which other grade factors may exceed the minimum requirements for Prime, to be eligible for Prime a carcass must have at least a very thin covering of external fat over the top of the shoulders and the outsides of the upper parts of the legs, and the back must have at least a thin covering of fat, that is, the muscles of the back may be no more than plainly visible through the fat. In addition, a carcass must have a composite development of quality-indicating factors equivalent to that specified as minimum for Prime to be eligible for that grade. However, a development of quality which is superior to that specified as minimum for the Prime grade may compensate, on an equal basis, for a development of conformation which is inferior to that specified as minimum for Prime as indicated in the following example: A carcass which has evidence of quality equivalent to the mid-point of the Prime grade may have conformation equivalent to the mid-point of the Choice grade and remain eligible for Prime. However, in no instance may a carcass be graded Prime which has a development of conformation inferior to that specified as minimum for the Choice grade.

Yearling mutton carcasses which are otherwise eligible for the Prime grade but which have excessive quantities of combined external and kidney and pelvic fat are not eligible for Prime.

CHOICE

Yearling mutton carcasses possessing minimum qualifications for the Choice grade tend to be slightly wide and thick in relation to their length and tend to have slightly plump and full legs; slightly wide and thick backs; and slightly thick and full shoulders. They have a modest amount of feathering between the ribs, a small amount of fat streaking within and upon the inside flank muscles, and a color of inside flank muscles which tends to be moderately dark red. Also, their lean flesh and external finish tend to be firm, and their flanks tend to be moderately full and firm.

Regardless of the extent to which other grade factors may exceed the minimum requirements for Choice, to be eligible for Choice a carcass must have at least a very thin covering of external fat over the top of the shoulders and the outsides of the upper parts of the legs, and the back must have at least a thin covering of fat, that is, the muscles of the back may be no more than plainly visible through the fat.

A carcass which has conformation equivalent to at least the mid-point of the Choice grade may have evidence of quality equivalent to the minimum of the upper third of the Good grade and remain eligible for Choice. Also, a development of quality which is superior to that specified as minimum for the Choice grade may compensate, on an equal basis, for a development of conformation which is inferior to that specified as minimum for Choice as indicated in the following example: A carcass which has evidence of quality equivalent to the mid-point of the Choice grade may have conformation equivalent to the mid-point of the Good grade and remain eligible for Choice. However, in no instance may a carcass be graded Choice which has a development of conformation inferior to that specified as minimum for the Good grade.

Yearling mutton carcasses which are otherwise eligible for the Prime grade but which have excessive quantities of combined external and kidney and pelvic fat are included in the Choice grade.

GOOD

Yearling mutton carcasses possessing minimum qualifications for the Good grade are moderately narrow in relation to their length and have slightly thin, tapering legs, and slightly narrow and thin backs and shoulders. They have a small amount of feathering between the ribs, a slight amount of fat streaking within and upon the inside flank muscles, and a moderately dark red color of inside flank muscles. Also, their lean flesh and external finish are moderately firm, and their flanks are slightly full and firm.

A carcass which has conformation equivalent to at least the mid-point of the Good grade may have evidences of quality equivalent to the minimum for the upper one-third of the Utility grade and remain eligible for Good. Also, a development of quality which is superior to that specified as minimum for the Good grade may compensate for a development of conformation which is inferior to that specified as minimum for Good on the basis of one-half grade of superior quality for one-third grade of deficient conformation

as indicated in the following example: A carcass which has evidences of quality equivalent to the mid-point of the Good grade may have conformation equivalent to the minimum for the upper one-third of the Utility grade and remain eligible for Good. However, in no instance may a carcass be graded Good which has a development of conformation inferior to that specified as minimum for the Utility grade.

UTILITY

Yearling mutton carcasses possessing minimum qualifications for the Utility grade are very angular and very narrow in relation to their length and have thin, slightly concave legs; very narrow and sunken backs; and narrow, sharp shoulders. Hips and shoulder joints are plainly visible. They have practically no feathering between the ribs, no fat streaking in the inside flank muscles, and a dark red color of inside flank muscles. Their lean flesh and external finish are moderately soft, and the flanks are soft and slightly watery.

A carcass which has conformation equivalent to at least the mid-point of the Utility grade may have evidences of quality equivalent to the minimum for the upper one-third for the Cull grade and remain eligible for Utility. Also, a development of quality which is superior to that specified as minimum for the Utility grade may compensate for a development of conformation which is inferior to that specified as minimum for Utility on the basis of one-half grade of superior quality for one-third grade of deficient conformation as indicated in the following example: A carcass which has evidence of quality equivalent to the mid-point of the Utility grade may have conformation equivalent to the minimum for the upper one-third of the Cull grade and remain eligible for Utility.

CULL

Typical Cull grade yearling mutton carcasses are extremely angular, extremely narrow in relation to their length, and extremely thin-fleshed throughout. Legs are extremely thin and concave, backs are extremely sunken and thin, and shoulders are very thin and sharp. Hips and shoulder joints, as well as ribs and bones of the spinal column, are clearly outlined, and the flesh is soft and watery and a very dark red in color.

SPECIFICATIONS FOR OFFICIAL UNITED STATES STANDARDS FOR GRADES OF MUTTON CARCASSES

CHOICE

Mutton carcasses possessing minimum qualifications for the Choice grade tend to be slightly wide and thick in relation to their length and tend to have slightly plump and full legs; slightly wide and thick backs; and slightly thick and full shoulders. They have a moderate amount of feathering between the ribs, a modest amount of fat streaking within and upon the inside flank muscles, and a dark red color of inside flank muscles. Also, their lean flesh and external finish tend to be firm, and their flanks tend to be moderately full and firm.

Regardless of the extent to which other grade factors may exceed the minimum requirements for Choice, to be eligible for Choice a carcass must have at least very thin covering of external fat over the top of the shoulders and the outsides of the upper parts of the legs, and the back must have at least a very thin covering of fat, that is, the muscles of the back may be no more than plainly visible through the fat.

A carcass which has conformation equivalent to at least the mid-point of the Choice grade may have evidence of quality equivalent to the minimum of the upper third of the Good grade and remain eligible for Choice. Also, a development of quality which is superior to that specified as minimum for the Choice grade may compensate, on an equal basis, for a development of conformation which is inferior to that specified as minimum for Choice as indicated in the following example: A carcass which has evidence of quality equivalent to the mid-point of the Choice grade may have conformation equivalent to the mid-point of the Good grade and remain eligible for Choice. However, in no instance may a carcass be graded Choice which has a development of conformation inferior to that specified as minimum for the Good grade.

Mutton carcasses which are otherwise eligible for the Choice grade but which have excessive quantities of combined external and kidney and pelvic fat are not eligible for Choice.

GOOD

Mutton carcasses possessing minimum qualifications for the Good grade are moderately narrow in relation to their length and have slightly thin, tapering legs, and slightly narrow and thin backs and shoulders. They have a modest amount of feathering between the ribs, a slight amount of fat streaking within and upon the inside flank muscles, and a dark red color of inside flank muscles. Also, their lean flesh and external finish are moderately firm, and their flanks are slightly full and firm.

A carcass which has conformation equivalent to at least the mid-point of the Good grade may have evidences of quality equivalent to the minimum for the upper one-third of the Utility grade and remain eligible for Good. Also, a development of quality which is superior to that specified as minimum for the Good grade may compensate for a development of conformation which is inferior to that specified as minimum for Good on the basis of one-half grade of superior quality for one-third grade of deficient conformation as indicated in the following example: A carcass which has evidences of quality equivalent to the mid-point of the Good grade may have conformation equivalent to the minimum for the upper one-third of the Utility grade and remain eligible for Good. However, in no instance may a carcass be graded Good which has a development of conformation inferior to that specified as minimum for the Utility grade.

Mutton carcasses which are otherwise eligible for the Choice grade but which have excessive quantities of combined external and kidney and pelvic fat are included in the Good grade.

UTILITY

Mutton carcasses possessing minimum qualifications for the Utility grade are very angular and very narrow in relation to their

length and have thin, slightly concave legs; very narrow and sunken backs; and narrow, sharp shoulders. Hips and shoulder joints are plainly visible. They have traces of feathering between the ribs but practically no fat streaking in the inside flank muscles, and a very dark red color of inside flank muscles. Their lean flesh and external finish are slightly soft, and the flanks are soft and slightly watery.

A carcass which has conformation equivalent to at least the mid-point of the Utility grade may have evidences of quality equivalent to the minimum for the upper one-third of the Cull grade and remain eligible for Utility. Also, a development of quality which is superior to that specified as minimum for the Utility grade may compensate for a development of conformation which is inferior to that specified as minimum for Utility on the basis of one-half grade of superior quality for one-third grade of deficient conformation as indicated in the following example: A carcass which has evidence of quality equivalent to the mid-point of the Utility grade may have conformation equivalent to the minimum for the upper one-third of the Cull grade and remain eligible for Utility.

CULL

Typical Cull grade mutton carcasses are extremely angular, extremely narrow in relation to their length, and extremely thin-fleshed throughout. Legs are extremely thin and concave, backs are extremely sunken and thin, and shoulders are very thin and sharp. Hips and shoulder joints, as well as ribs and bones of the spinal column, are clearly outlined, and the flesh is soft and watery and very dark red in color.

